

DERWENT- 1994-083690

ACC-NO:

DERWENT- 199411

WEEK:

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TITLE: **Meat pie** mfr. with layered crust and evenly distributed filling - by filling **pastry**-lined tray with cubes or **meat**, covering with crust, air jetting to remove excess flour and **pastry** and glazing.

PATENT-ASSIGNEE: MOGERLEY D H[MOGEI]

PRIORITY-DATA: 1993BE-0001258 (November 12, 1993)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
BE 1005875	A6 February 22, 1994	N/A	021	A23L 000/00

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-DATE
BE 1005875A6	N/A	1993BE-0001258	November 12, 1993

INT-CL (IPC): A22C000/00, A23L000/00

ABSTRACTED-PUB-NO: BE 1005875A

BASIC-ABSTRACT:

Mfr. of **meat pies** is by: (a) cutting raw **meat** into cubes of required size, mixing with other ingredients and cooking, transferring **cooked filling**, sealing, cooling, and bringing to filling station; (b) preparing **pastry** from chosen ingredients and adding **pastry** fragments to mixture, cutting to required dimensions, placing in trays and moulding to cover internal walls of tray (20); (c) filling **pastry** lined tray with **meat** filling; (d) preparing crust, moulding and folding to form layered crust, cutting to size and shaping, sprinkling with flour, perforating, moistening lower surface,

covering filled tray and pressing crust onto **pie**; and (e) placing series of **pies** on bulk tray, air jetting to remove excess flour and **pastry** fragments, spraying on glaze.

Trays are half filled in series then topped up. **Pastry** fragments are added at 8-12%. Glazed raw **pies** are placed on trolleys and cooked in oven for preset time. Trolleys are removed from oven, placed in air cooled chamber then transferred to refrigeration chamber and cooled to 1-3 deg. C.

Pies produced are claimed.

ADVANTAGE - Process provides regular distribution of filling within individual **pies**, and recycling of **pastry** fragments.

CHOSEN- Dwg.2/6
DRAWING:

TITLE- **MEAT PIE** MANUFACTURE LAYER CRUST EVEN DISTRIBUTE FILL FILL
TERMS: **PASTRY** LINING TRAY CUBE **MEAT** COVER CRUST AIR JET REMOVE
EXCESS FLOUR **PASTRY** GLAZE

DERWENT-CLASS: D12

CPI-CODES: D01-B02; D02-A03;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1994-038407